

# side walk favourites

- E1. Spring Rolls | GF

\$7

Sautéed vegetables, vermicelli noodles, served with garlic coriander dipping sauce.
- E2. Guri Puffs (4)

\$7

Sweet potato, pumpkin, corn, wrapped in fluffy pastry, served with house sweet chilli sauce.
- E3. Satay Chicken Sticks (3) | GF

\$7.5

Spiced chicken skewers, and our signature peanut sauce topping.
- E4. Thai Garden Fresh Rolls | GF

\$8

Vermicelli rice noodles, minced pork, lettuce, carrot, cucumber, fresh mint, served with house sweet chilli sauce.
- E5. Sharing Platter

\$19

Selection platter designed for two. Combination of rolls, guri puffs, and satay chicken sticks.
- E6. Marinated Spare Ribs | GF

\$7.5

Steamed pork ribs, barbeque sauce, spring onions and sesame.
- E7. Dumplings With Red Curry Sauce (4)

\$7.5

Steamed pork and coriander dumplings, thick red curry sauce and kaffir lime leaves.
- E8. Salt & Pepper Squid

\$7.5

Lightly battered squid, pepper, salt and chilli, served with sriracha mayo sauce.
- E9. Prawns In Young Green Rice | GF

\$8.5

Tiger prawn cutlets coated in young green rice, served with house sweet chilli sauce.
- E10.Crispy Pork Belly | GF

\$8.5

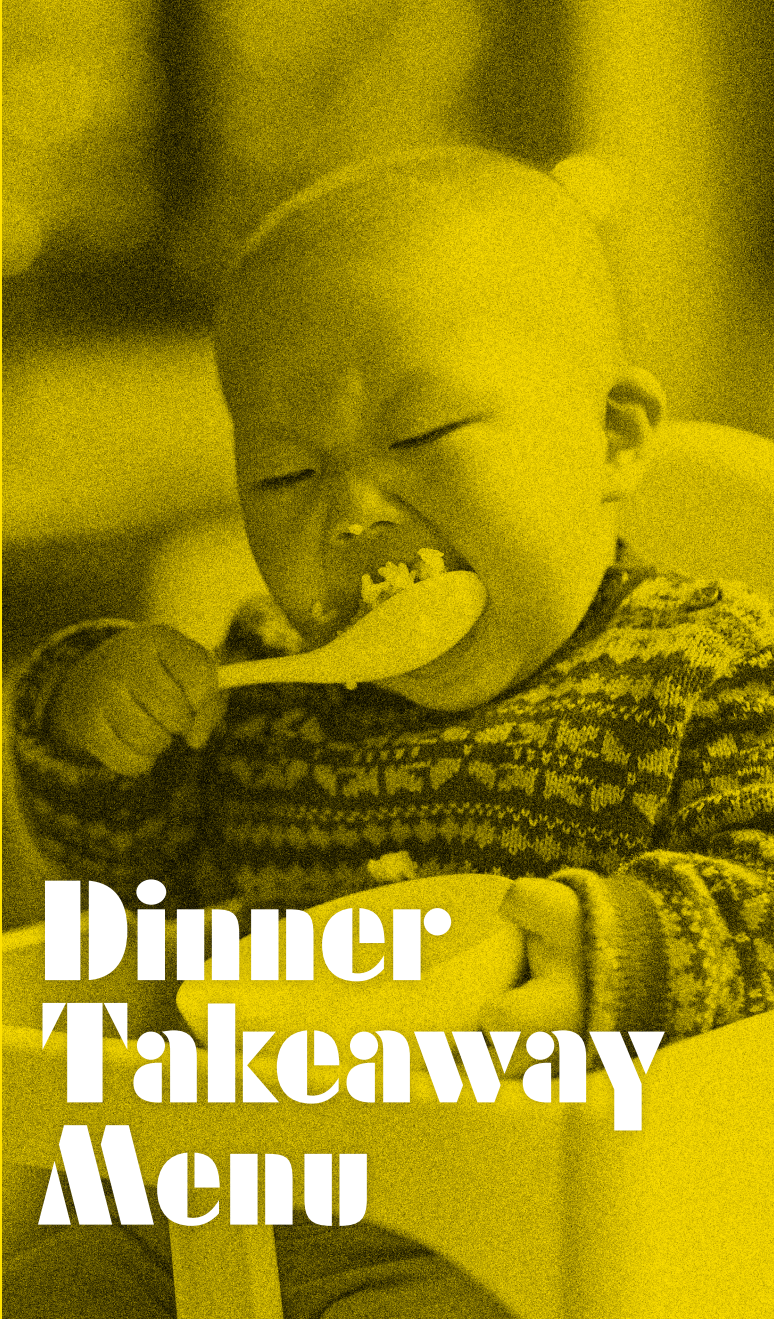
Caramelised honey, soy, garlic and sesame sauce.
- E11. Hawker Snacks

\$25

Designed for two. Combination of pork ribs, dumplings, squid, prawns and pork belly.
- E13.Roti & Peanut Sauce

\$7

Toasted roti bread and our signature peanut sauce.



# Dinner Takeaway Menu

from the hen house

C1. Bangkok Salad | GF \$18.9

Sliced chicken, roasted rice powder, shallots, spring onions, mint, coriander, fish sauce, chilli and lime. Very popular in Thailand.

C2. Lemongrass Chicken | GF \$19.9

Marinated chicken thigh, fresh chilli, garlic, onions, turmeric powder and toasted lemongrass.

C3. Pad Thai Authentic Style | GF | V \$18.9

Rice noodle, our special pad thai sauce, bean sprouts, eggs, spring onion and crushed peanuts. Served with fresh lemon and sprouts. As traditional as the Thai Smile!

C4. Green Curry | GF | V \$19.9

Green chilli paste, creamy coconut, spices, bamboo, pumpkin, peas, and fresh basil.

C5. Chef’s Chicken Curry \$19.9

Mild curry paste, creamy butter, potatoes, herbs and spices.

C6. Traditional Island Chicken Curry \$19.9

Creamy coconut curry, pineapple and mango puree.

C7. Cashews & Tempura Chicken \$20.9

Home-made Thai sauce, cashews, onions and red peppers.

C8. Chicken & Cashewnut Stir Fry | \* \$19.9

Authentic Thai recipe – very popular in Bangkok.

C9. Honey Lemon Chicken \$20.9

Crispy chicken, honey and lemon sauce, toasted sesame and fries.

C10. Fried Rice | V | \* | \$18.9

Jasmine rice, dark soy sauce, egg, peas, carrots, cucumber and spring onions.

- GF    Gluten free
- \*    Can be made gluten free
- V    Can be made vegan

Standard vegetarian meals may contain fish sauce, oyster sauce or egg.

NO MSG ADDED.

from the paddock

B1. Spicy Thai Beef Salad | GF \$18.9

Sliced beef, roasted rice powder, shallots, spring onions, mint, fresh coriander, fish sauce, chilli and lime.

B2. Pineapple Rice With Beef | \* | V \$20.9

Jasmine rice, egg, peas, fresh ginger, pineapple, dark sweet sauce and roasted cashews.

B3. Spicy Fried Noodle With Basil | \* | V \$18.9

Sliced beef, rice noodles, egg, spicy paste, cabbage, onions, fresh coriander and basil.

B4. Slow Cooked Beef Rendang | GF \$20.9

Tender chunky beef, coconut cream, cumin, coriander, spices and toasted coconut – inspired by Thailand’s Southern neighbour.

B5. Peanut Sauce Stir Fry | GF \$19.9

Traditional Thai style – no vege! Spices, onions, and roasted peanut sauce with beef.

B6. Gingered Beef | \* | V \$19.9

Fresh zingy ginger root, celery, baby corn and mushrooms.

B7. Black Pepper Beef | \* | V \$19.9

Sliced beef, potatoes, peppercorn, celery, onions, bell pepper and whole black pepper sauce.

B8. Lamb Shank In Massaman Curry | GF

Traditional Thai Massaman curry, New Zealand Lamb, potatoes, onions and peanuts.

- Single \$18.9
- Double \$28

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P1. Tom Yum Flavoured Fried Rice | GF | V \$18.9

Sliced pork, jasmine rice, egg, spicy tomyum paste, carrots, peas, onions, fresh coriander.

P2. Stir Fried Egg Noodles \$18.9

Sliced pork, onions, celery, cabbage, oyster sauce, garlic and coriander.

P3. Panang Curry | GF \$19.9

Dry curry, thick coconut cream sauce, kaffir lime leaves with pork.

P4. Sweet & Sour Stir Fry | GF | V \$19.9

Pork belly, red pepper, onions, pineapple, sweet tomato and sour sauce.

P5. Chilli & Fresh Basil Stir Fry | \* | V \$20.9

Pork belly, chilli, garlic, coriander and basil leaves.

from the sea

S1. Thai Garden Salad With Prawn | GF \$22.9

Mint, lime juice, fish sauce, fresh coriander, cucumber, red onion and cherry tomato.

S2. King Prawn Laksa | \* \$22.9

Egg noodles, coconut cream, laksa paste, egg, onions, fresh coriander and fried shallot.

S3. Garlic Prawn | \* | V \$22.9

King prawns, fresh garlic and coriander sauce, onions, celery and garlic stems – a Must for garlic lovers.

S4. Sweetfire Tempura Fish \$22.9

Battered fish, red bell pepper, onion, pineapple in a bright sweet and sour sauce.

S5. Tempura Fish Steak \$23.9

Red pepper, tomato, onion, mushroom, garlic and black pepper sauce.

from the garden

Standard vegetarian meals may contain fish sauce, oyster sauce or egg.

V2. Peanut Sauce Stir Fry | GF | V \$19.9

Tofu, our signature peanut sauce, fresh vegetables and coriander.

V1. Red Curry | GF | V \$20.9

Vegan Duck, red curry paste, creamy coconut, spice, pea, cherry tomato, lychee and basil.

more greens

Bokchoy or Seasonal Vegetables Stir-Fried with Garlic and Oyster Sauce

extras

Chicken, Beef, Pork, Tofu, Cashew Nuts

Bowl of Chips, Peanut Sauce

Prawn, Fish

Steamed Rice, Roti